

Antonina

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **11.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 90 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 11.5 g | 60 min | 12 % |
| Boil | Challenger | 11.5 g | 60 min | 5.9 % |
| Boil | Fuggles | 50 g | 25 min | 5.5 % |
| Dry Hop | Fuggles | 50 g | 7 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |

Notes

- Ekstrat początkowy 11%
Dolana woda ok 8l
Chmielone w ponczochach (gotowanie)
na zimno zamiast fuggles poszło 50g Mosaica, luzem.

po cichej: mętne, wyraźny aldehyd, goryczki niemal brak.
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